

DIALOG(R)File 352:Derwent WPI
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WPI Acc No: 1989-004324/198901

Emulsifier used in food, medicine, cosmetics, etc. - comprises
lecithin-gluten or lecithin-globulin material

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Number of Countries: 001 Number of Patents: 002

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
JP 63283735	A	19881121	JP 87118118	A	19870516	198901 B
JP 94018626	B2	19940316	JP 87118118	A	19870516	199414

Priority Applications (No Type Date): JP 87118118 A 19870516

Patent Details:

Patent No	Kind	Lan	Pg	Main IPC	Filing Notes
JP 63283735	A		5		
JP 94018626	B2		6	B01F-017/14	Based on patent JP 63283735

Abstract (Basic): JP 63283735 A

Emulsifier is composed of lecithin-gluten or lecithin-globin cpd. material. Emulsifier is claimed as wheat gluten, blood globin, soybean lecithin, or a modified lecithin. The wt. ratio of lecithin to gluten or globin in the lecithin-protein cpd. material is 20/1 to 2/1. The emulsifier is prepd. by ultrasonic treatment of the mixed liq. of lecithin and protein, with a frequency of 5 to 40 KHz and 10 to 90 watt hour at room temp.

ADVANTAGE - The emulsifier has a good emulsifying activity and stability as well as food safety. It can be used esp. for the prodn. of foods, medicines, cosmetics, etc.

Derwent Class: B07; D13; D21

International Patent Class (Main): B01F-017/14

International Patent Class (Additional): A23J-007/00; A23L-001/03;

A23L-001/035; A61K-047/42; B01F-017/30